

## Merica vol2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **14.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny                | 2.5 kg (51.5%) | 85 %  | 4    |
| Grain | Strzegom Pale Ale         | 2 kg (41.2%)   | 79 %  | 6    |
| Grain | Strzegom Karmel 150       | 0.2 kg (4.1%)  | 75 %  | 150  |
| Grain | Strzegom pszenica prażona | 0.15 kg (3.1%) | 70 %  | 1000 |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 10 g   | 60 min   | 13 %       |
| Whirlpool | Mosaic  | 10 g   | 0 min    | 10 %       |
| Whirlpool | Equinox | 10 g   | 0 min    | 13.1 %     |
| Whirlpool | Mosaic  | 20 g   | 0 min    | 10 %       |
| Dry Hop   | Equinox | 15 g   | 0 day(s) | 13.1 %     |
| Boil      | orbit   | 10 g   | 60 min   | 9.3 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 20 ml  | Fermentis  |